

QUINTA VALE SANTA LUZIA RESERVA



Quinta Vale Santa Luzia's legacy of almost three centuries is the result of the vitality and perseverance of generations of entrepreneurs. This wine celebrates all those who create their own path with generosity.

● TYPE: Red Wine

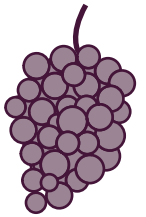
DENOMINATION



Douro, DOC

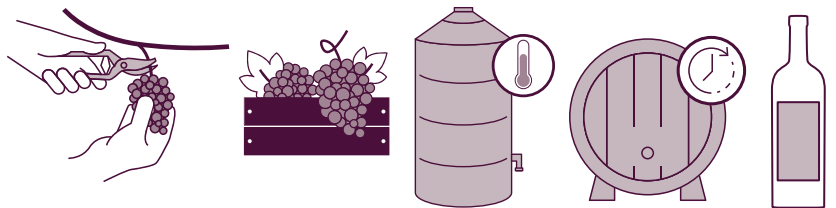
GRAPE VARIETIES

90% Touriga Nacional
10% Tinta Roriz



TECHNOLOGY

Grapes harvested by hand, carried in small boxes and later selected. Alcoholic fermentation at a controlled temperature, with pre-fermentative maceration. Aged in oak barrels for 18 months



SPECIFICATIONS

Total Acidity
5,3 g/l (tartatic acid)

Alcoholic degree
14%

Temperature
Serve between 16°C and 18°C

Consumption
Ready to consume immediately, although it has the potential to continue developing in the bottle for more than 10 years.



AROMA

Extraordinary freshness and complexity, with elegant notes of cistus, wild fruits and spices.



FLAVOUR

Compact and seductive palate with smooth tannins in perfect harmony. Retronasal notes of fresh wild berry aromas. Engaging, balanced, and long-lasting finish.



ENJOY WITH

Grilled meats, game meats and cured cheeses.



CONTAINS: SULPHITES

LOGISTICS

Bottle



Capacity: 0,75 L
Dimensions: 30 x 8 cm
Weight: 1,3 kg
Barcode:
5601815 821313

Box



Units per box: 6
Dimensions: 24 x 16 x 30 cm
Weight: 7,8 kg
Barcode:
65601815821322

Pallet



Europallet
Layers: 5
Boxes/pallet: 105
Units/pallet: 630
Dimensions: 120 x 80 x 165 cm
Weight: 842 kg

Recommendations for use: Must be of legal age for purchase and/or consumption. Consume with moderation. Contains sulphites.

www.vicentefaria.com | info@vicentefaria.com | +351 229 260 067